



Chicken Tonila (Chicken Papaya)

2 tablespoons Cooking Oil
1 small piece Ginger, sliced thin
2 cloves crushed Garlic
2 lbs. Chicken, cut into serving pieces
2 small Green Papayas, cut into chunks
2-3 cups Water
2 cups Marungay Leaves
Salt to taste
Patis (optional)

Saute ginger and garlic in oil, add onion. Add chicken. Season with salt. Cover and let simmer for 5-10 minutes. Add a little water if necessary to prevent scorching. Add papaya. Cook 5 minutes. Add water and simmer until chicken and papaya are done. Add marungay leaves. Serve hot.

Yield: 6 servings